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ABSTRACT

Designed as supplemental material to on-going instruction in the vocational program, this first of three picture dictionary booklets in the Culinary Arts series is intended to assist the learning handicapped student to master the core vocabulary taught in the trade. Intended for individual or small group instruction with minimal supervision, this module contains five lessons: (1) Cutting; (2-3) Measuring, (4) Mixing, and (5) Straining. The format for each lesson includes directions, with a list of words taught in that lesson, and (2) each word presented on a separate page with a representative picture and simple definition. (The module is intended for use with a cassette tape and flash cards.) An alphabetical index to the vocabulary words in the module is given at the back of the booklet. Two other dictionaries in this series are available as CE 024 416 and CE 024 417. An accompanying teacher's manual is available separately as CE 024 414. (This is one of five series of materials developed by Project HIRE. The two volume final report of the project is available as CE 024 117 and CE 024 118. See Note for the other series.) (YLB)

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Culinary Arts

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Dictionary

CE 024 415

PROJECT HIRE

2

Culinary Arts Dictionary

For Resource Room Instruction

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CULINARY ARTS

Book I

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BOOK I

Lesson 1

Cutting

CULINARY ARTS

Book I

DIRECTIONS:

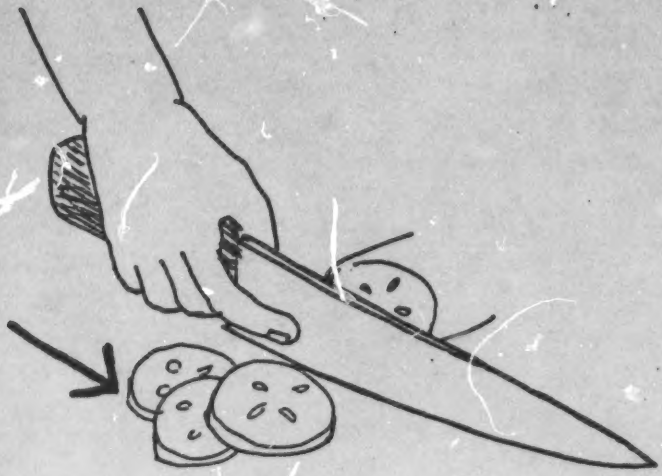
1. The words in this lesson are:

slice
chop
mince
dice
box grater
grate
shred
rice
julienne
score
slicing machine
paring knife
french knife
butcher's knife
boning knife

2. Each word has its own page with a picture. Under the picture, you will find the meaning of the word.

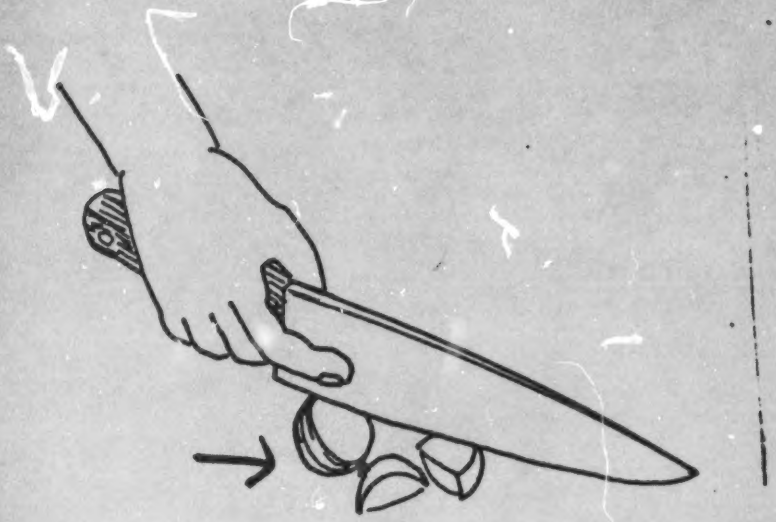
3. Turn the pages and look at the words while you listen.

4. When you get to the last word, turn back to page 1. The tape will say the words again.



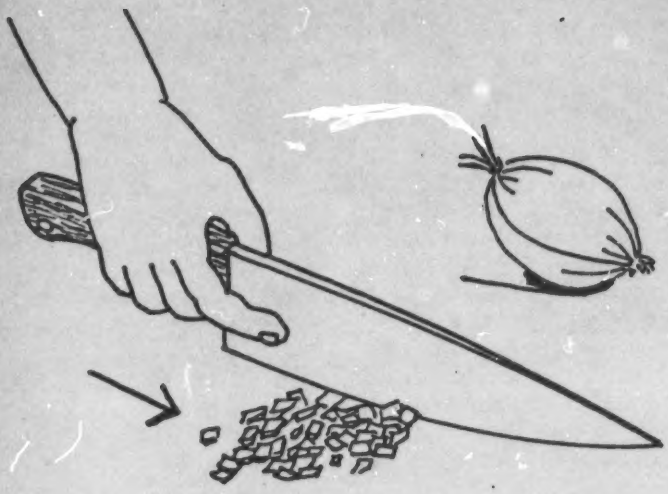
slice

Slice means to cut food into flat pieces.



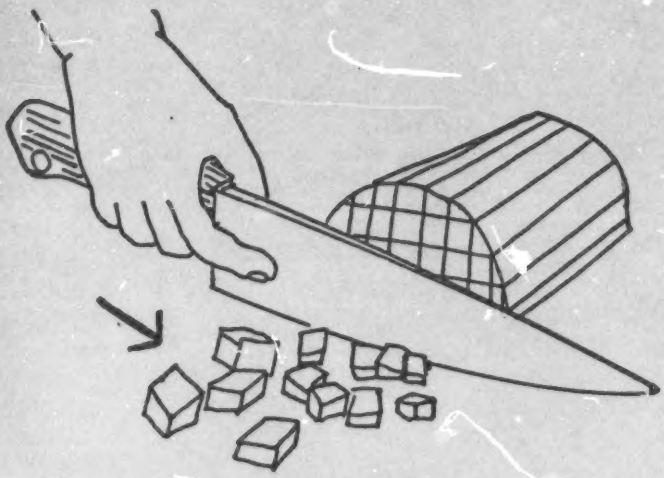
chop

Chop means to cut food into many pieces that are not the same size.



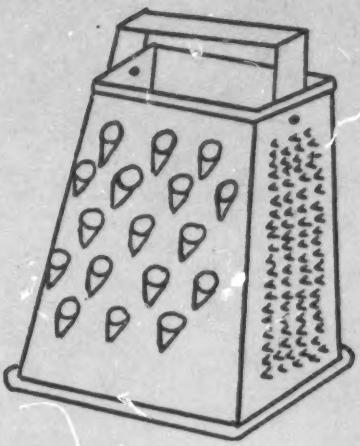
mince

Mince means to chop food into very small pieces no bigger than a grain of rice.



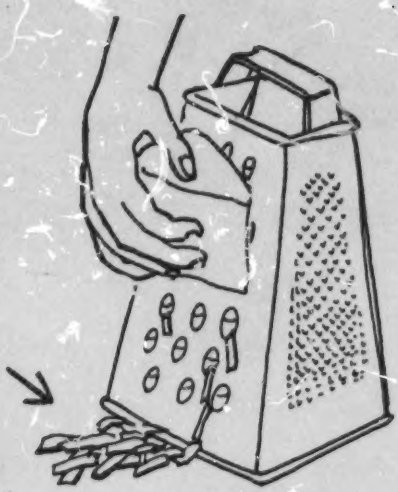
dice

Dice means to cut food into cubes that are about the size of playing dice. The cubes may be small, medium, or large.



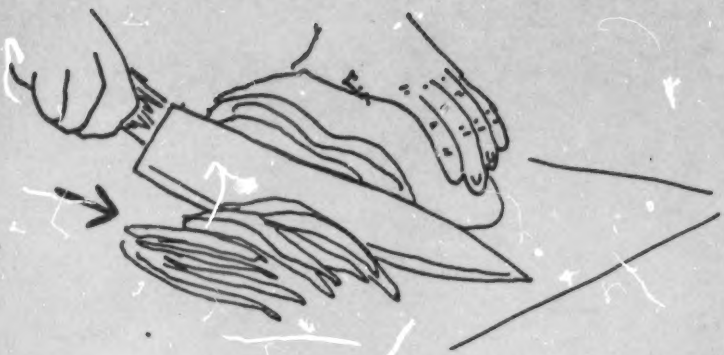
box grater

A box grater is a box made of metal with sharp, rough surfaces used to rub off small pieces from food.



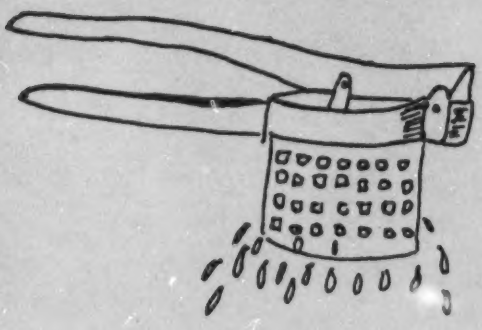
grate

Grate means to rub pieces of food against the rough surface of a grater.



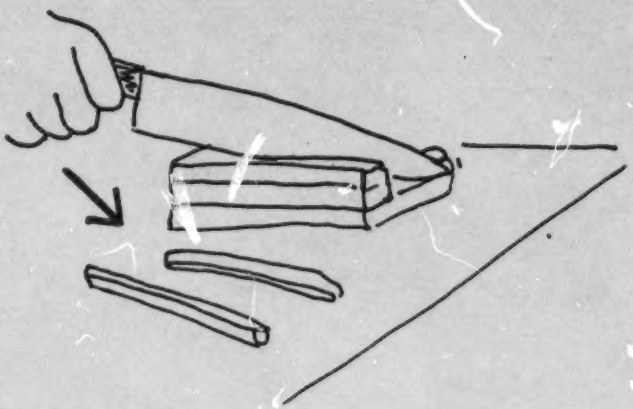
shred

Shred means to cut food into narrow strips. The strips can be different sizes.



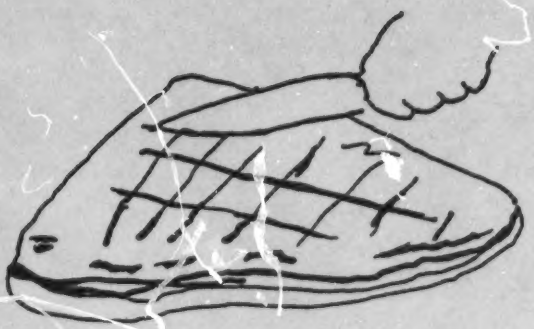
rice

Rice means to make hard food into soft, thin strings by pushing it through a ricer.



julienne

Julienne means to cut food into long, thin strips. All the strips are the same size.

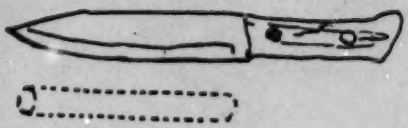


score

Score means to cut lines into food. You cut lines into a pie to make it look pretty. You cut deeper lines into meat to help spices sink in.

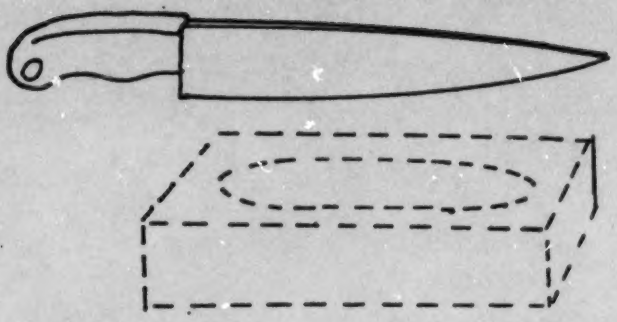
slicing machine

A slicing machine cuts and slices food.



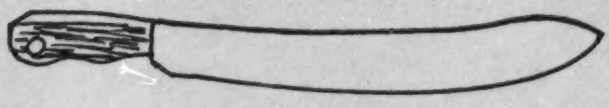
paring knife

A paring knife is used to cut skin off fruits and vegetables. The blade of a paring knife is about as long as a new piece of chalk.



french knife

A french knife is used to slice, chop, mince, and dice. The blade of a french knife is about the size of a long box of kleenex.



butcher's knife

A butcher's knife is used to cut raw meat and steaks into pieces or slices. The blade of a butcher's knife is about as long as a foot ruler.

boning knife

A boning knife is used to remove meat from the bone. The blade of the boning knife is as long as a dollar bill.

DIRECTIONS CONTINUED:

1. Now you should get cards 1 to 15 from the box.

2. When you have the cards, look at the first picture and see if you know the meaning of the word.

3. Turn the card over and see if you are right.

4. Do the other cards in the same way.

5. If you do not get each one right, listen to the tape again. Then try the cards again.

6. If you do get them all right, ask your teacher for Activity 1.
Now rewind this tape and get cards 1 to 15.

BOOK I

Lesson 2

Measuring

CULINARY ARTS

Book I

DIRECTIONS:

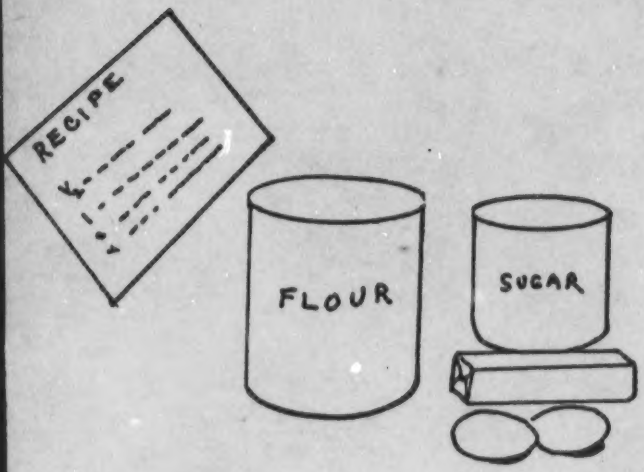
1. The words in this lesson are:

   ingredient
   pack
   level
   measure
   measuring cup set
   scoop
   teaspoon
   tablespoon
   ounce

2. Each word has its own page with a picture. Under the picture, you will find the meaning of the word.

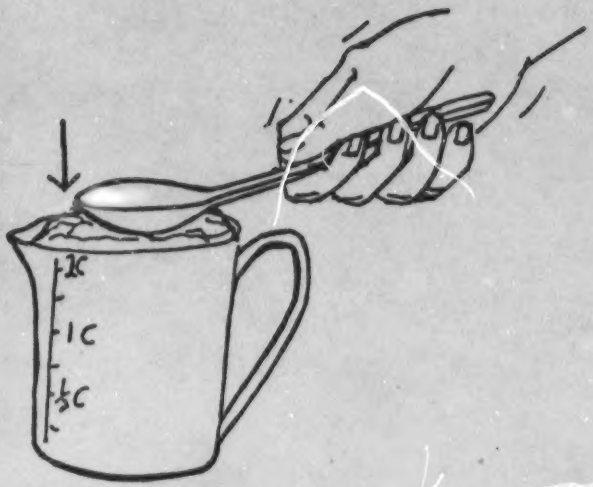
3. Turn the pages and look at the words while you listen.

4. When you get to the last word, turn back to page 16. The tape will say the words again.



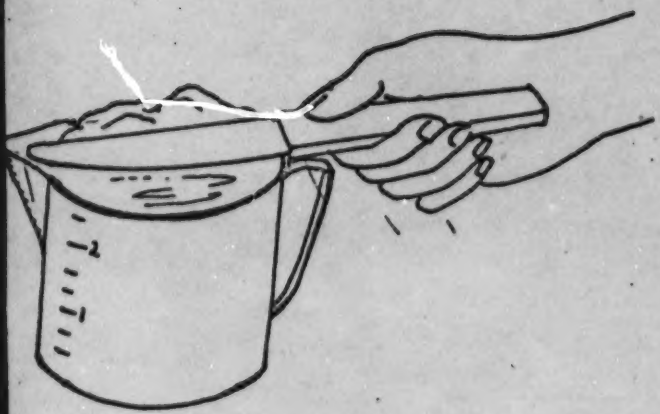
ingredient

An ingredient is one part of a recipe.



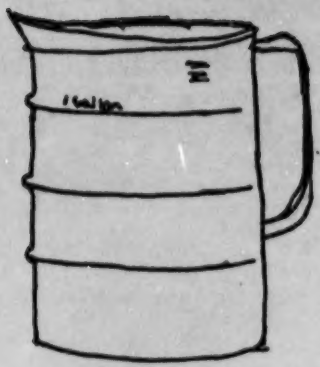
pack

Pack means to press down.



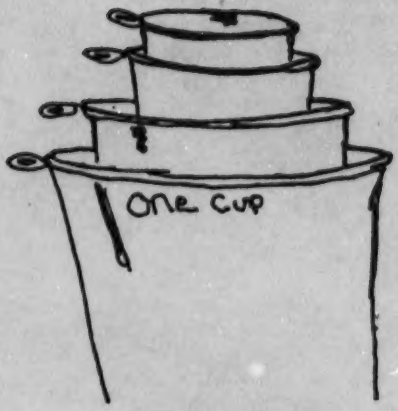
level

Level means to use the straight edge of a knife to take off extra flour or other dry ingredient.



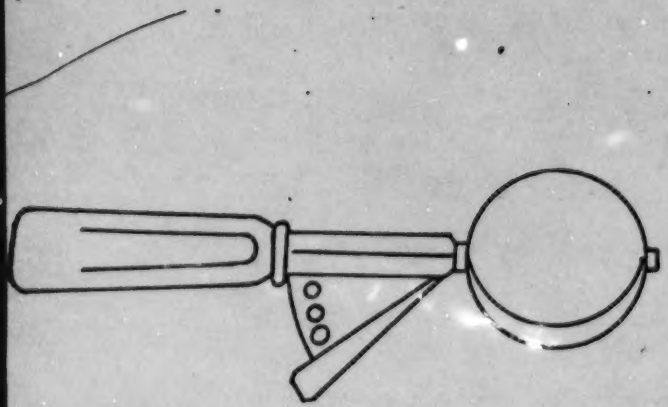
measure

A measure is a large metal cup with a small lip for easy pouring. Measures are used to get large amounts of liquids and dry ingredients.



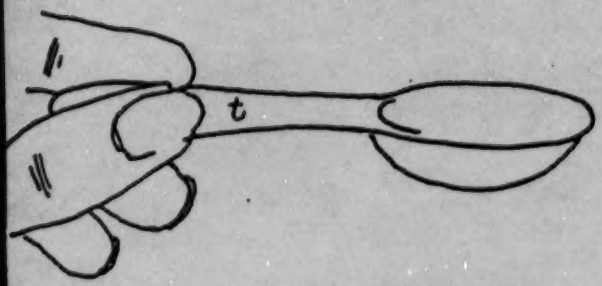
measuring cup set

A measuring cup set has cups of different sizes that measure small amounts of liquid and dry ingredients.



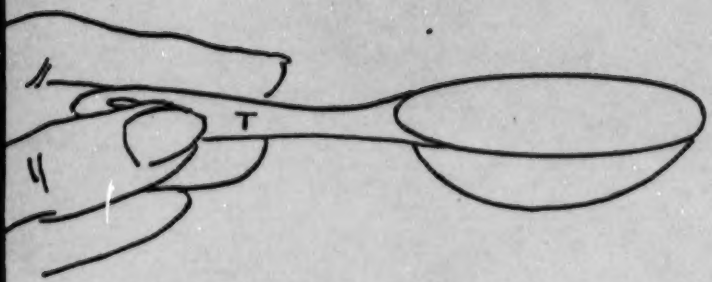
scoop

A scoop is a very small bowl with a handle. A scoop is used to measure equal amounts of food when serving.



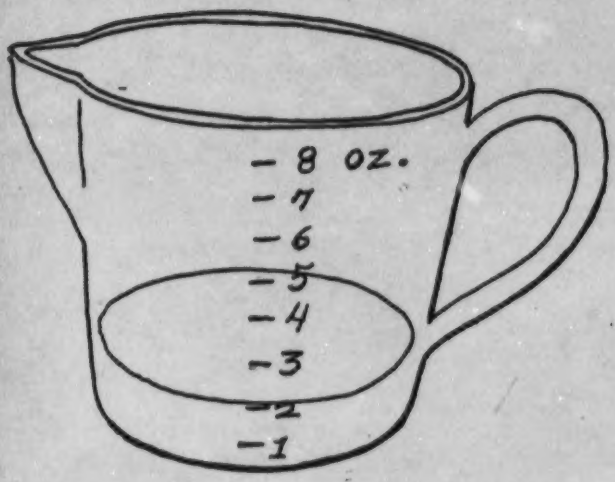
t

t means teaspoon.
tsp also means
teaspoon.



T

T means tablespoon.
Tbsp. also means
tablespoon.



oz.

Oz. means ounce.

DIRECTIONS CONTINUED:

1. Now you should get cards 16 to 24 from the box.

2. When you have the cards, look at the first picture and see if you know the meaning of the word.

3. Turn the card over and see if you are right.

4. Do the other cards in the same way.

5. If you do not get each one right, listen to the tape again. Then try the cards again.

6. If you do get them all right, ask your teacher for Activity 2. Now rewind this tape and get cards 16 to 24.

BOOK I

Lesson 3

Measuring

CULINARY ARTS

Book I

DIRECTIONS:

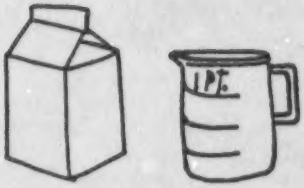
1. The words in this lesson are:

   pint
   quart
   gallon
   baker's scale
   pound
   bunch
   fahrenheit
   celcius
   As Purchased

2. Each word has its own page with a picture. Under the picture, you will find the meaning of the word.

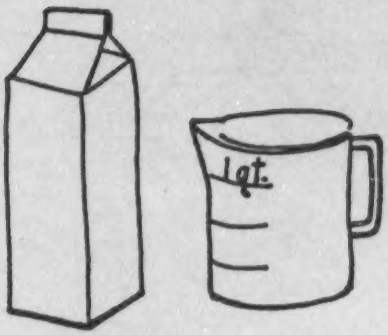
3. Turn the pages and look at the words while you listen.

4. When you get to the last word, turn back to page 25. The tape will say the words again.



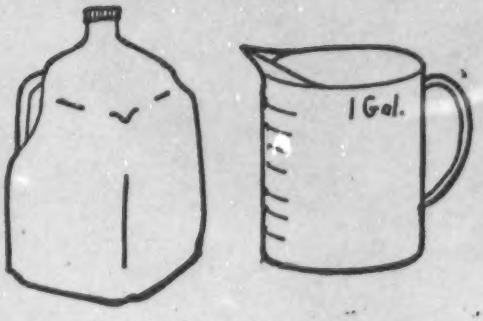
pt.

Pt. means pint.



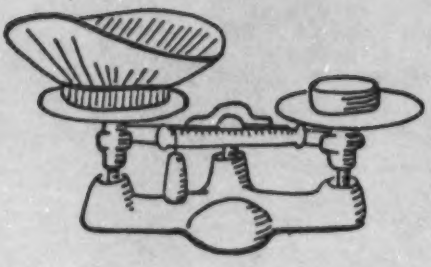
qt.

Qt. means quart.



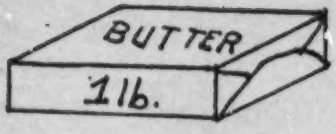
gal.

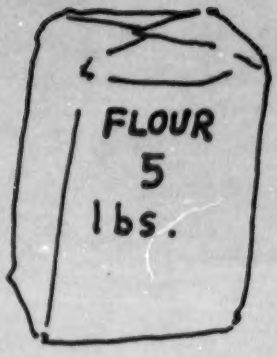
Gal means gallon.



baker's scale

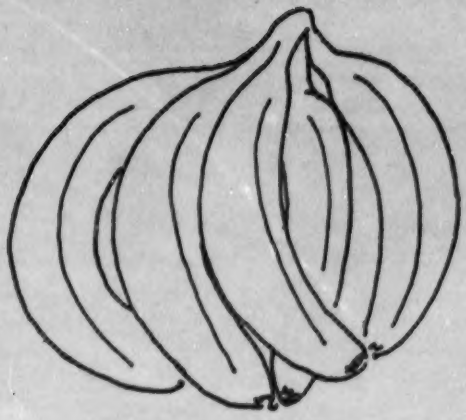
A baker's scale weighs food.





lb.

lb. means pound.



bch.

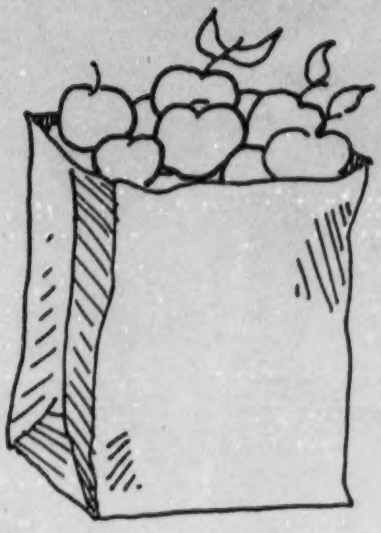
bch. means bunch.

F.

F. means fahrenheit.
Fahrenheit is a way to measure heat and cold.

C.

C. means celcius. Celcius is a way to measure heat and cold.



A.P.

A.P. means As Purchased.

DIRECTIONS CONTINUED:

1. Now you should get cards 25 to 33 from the box.

2. When you have the cards, look at the first picture and see if you know the meaning of the word.

3. Turn the card over and see if you are right.

4. Do the other cards in the same way.

5. If you do not get each one right, listen to the tape again. Then try the cards again.

6. If you do get them all right, ask your teacher for Activity 3. Now rewind this tape and get cards 25 to 33.

BOOK I

Lesson 4

Mixing

CULINARY ARTS

Book I

DIRECTIONS:

1. The words in this lesson are:

   fold
   blend
   emulsify
   knead
   marinade
   solid spoon
   solid ladle
   piano wire whip
   french wire whip
   flat spatula
   mixing machine

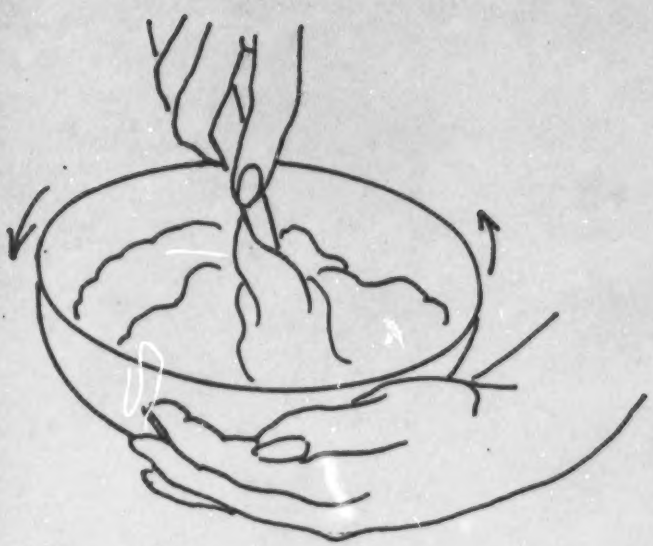
2. Each word has its own page with a picture. Under the picture, you will find the meaning of the word.

3. Turn the pages and look at the words while you listen.

4. When you get to the last word, turn back to page 34. The tape will say the words again.

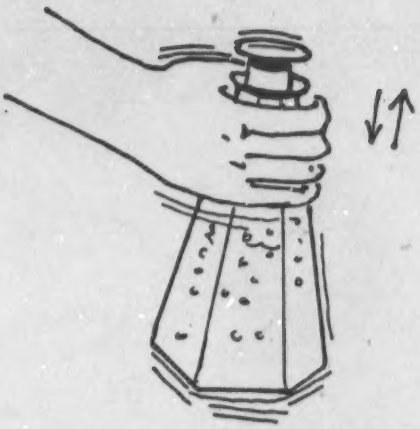
fold

Fold means to gently mix something in. Move the spoon like a slow wheel turning over and over.



blend

Blend means to mix two or more ingredients together.

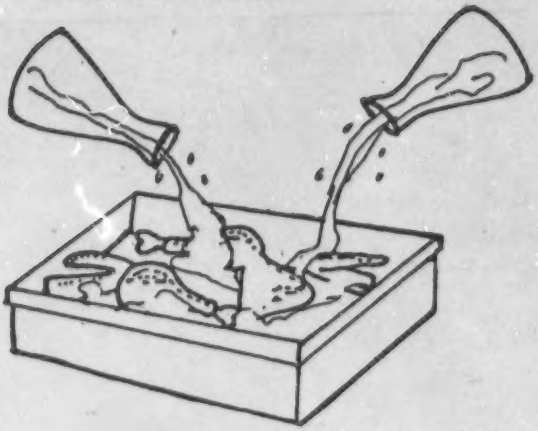


emulsify

Emulsify means to mix two ingredients that are not easily mixed, such as eggs and oil.

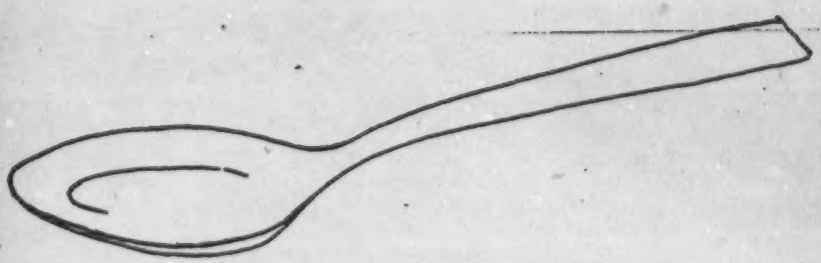
knead

Knead means to press,
fold, and stretch dough.



marinade

Marinade is a mixture of vinegar, wine, and spices used to flavor food and make it soft. You can use a marinade with food like chicken, fish, or meat.

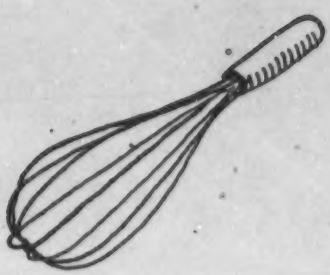


solid spoon

A solid spoon is a large spoon with a long handle used to fold, stir, and serve.

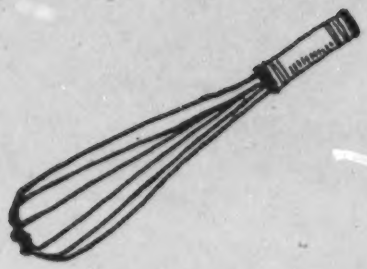
solid ladle

A solid ladle is a very small bowl with a long curved handle. The solid ladle is used to stir, mix, and remove liquid from a pot.



piano wire whip

A piano wire whip has wire loops that bend easily. It is shaped like a round balloon. The piano wire whip is used to whip eggs and cream.

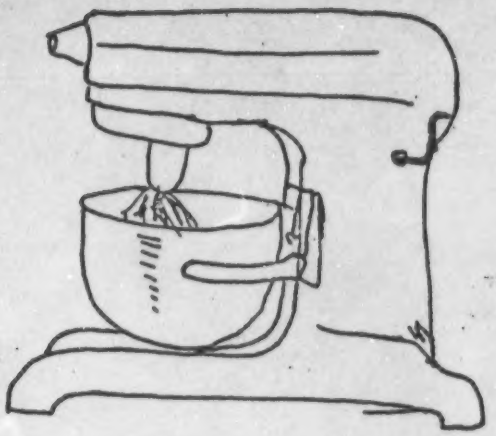


french wire whip

A french wire whip has strong, stiff wire loops that are in the shape of a baseball bat. The french wire whip is used to stir gravy and sauce.

flat spatula

A flat spatula has a flat blade with a rounded end. A flat spatula is used to mix, spread, and scrape.



mixing machine

A mixing machine can mix, blend, whip and fold food. It comes in many different sizes.

DIRECTIONS CONTINUED:

1. Now you should get cards 34 to 44 from the box.

2. When you have the cards, look at the first picture and see if you know the meaning of the word.

3. Turn the card over and see if you are right.

4. Do the other cards in the same way.

5. If you do not get each one right, listen to the tape again. Then try the cards again.

6. If you do get them all right, ask your teacher for Activity 4.
Now rewind this tape and get cards 34 to 44.

BOOK I

Lesson 5

Straining

CULINARY ARTS

Book I

DIRECTIONS:

1. The words in this lesson are:

   sieve
   sift
   strain
   flour sifter
   colander
   strainer
   china cap
   perforated ladle
   perforated spoon
   skimmer

2. Each word has its own page with a picture. Under the picture, you will find the meaning of the word.

3. Turn the pages and look at the words while you listen.

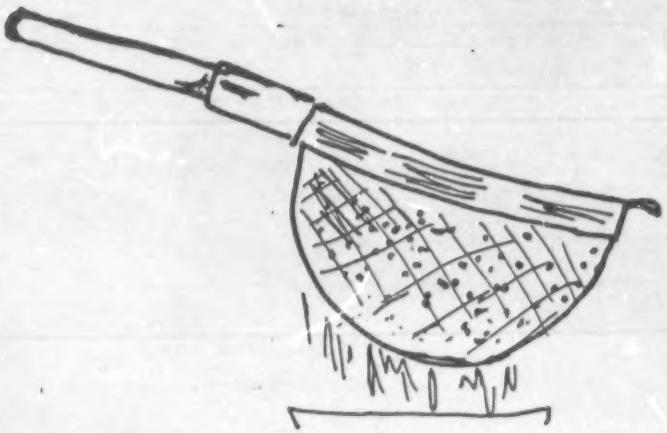
4. When you get to the last word, turn back to page 45. The tape will say the words again.

sieve

A sieve is a wire basket with a handle. When you pour food into the sieve, the solid parts stay in the basket. The liquid goes through the holes.

sift

Sift means to shake dry ingredients through a sieve.

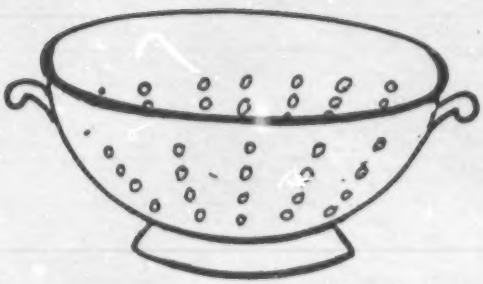


strain

Strain means to remove pieces of solid food from a liquid.

flour sifter

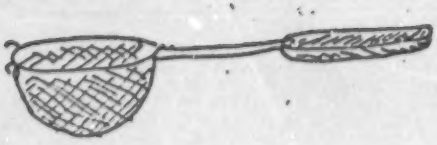
A flour sifter is a round metal can with a wire screen at the bottom. It is used to sift dry ingredients like flour.



colander

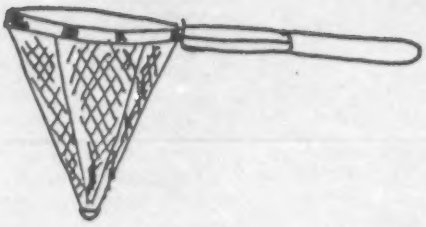
A colander is a bowl
with holes in it that
lets liquid drain out.

72



strainer

A strainer is used to strain all kinds of food. A sieve is a strainer.



china cap

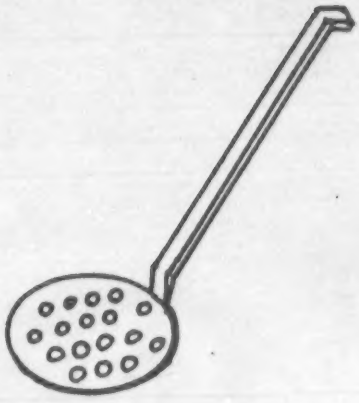
A china cap is a strainer shaped like a cone. A china cap is used to strain foods like gravy and soup.

perforated ladle

A perforated ladle has a long handle and a very small bowl with holes. A perforated ladle is used to stir, mix, and take food from a pot when liquid is not wanted.

perforated spoon

A perforated spoon is a long spoon with holes. A perforated spoon is used to remove food from liquid.



skimmer

A skimmer is a round, flat spoon with holes. A skimmer is used to remove bits of food or grease from soup and sauce.

DIRECTIONS CONTINUED:

1. Now you should get cards 45 to 54 from the box.

2. When you have the cards, look at the first picture and see if you know the meaning of the word.

3. Turn the card over and see if you are right.

4. Do the other cards in the same way.

5. If you do not get each one right, listen to the tape again. Then try the cards again.

6. If you do get them all right, ask your teacher for Activity 5.
Now rewind this tape and get cards 45 to 54.

CULINARY ARTS

Book I

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china cap	51
chop	2
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pint (pt.) 25
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